The sequel to Sans Cravate? B&B La Suite, right opposite the restaurant.

Our bed and breakfast is the ideal base for a weekend in Bruges.

We pamper you with a home-made breakfast full of local products and a room that feels like home.



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vertraag
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van dwang
en druk
en vind
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in

klein geluk

<u>Lunch / €65</u> Only for lunch, not on holidays

Plate charcuterie

Starter, maincourse + dessert Extra dish + €16 Cheese instead of dessert +€16 Cheese and dessert +€22

All-in formule (2 glasses of wine , water and coffee) +/ \in 35

Menu 4 courses / €109

2 starters + maincourse +Dessert Cheese instead of dessert +€16 Cheese and dessert +€22

WINE FORMULES

Sans Cravate
Pairing wines €49/pp
1 glass per course
*Beer with cheese
Surprising newcomers, mostly
young wines,
our faithful formula since day
1

Avec Cravate
Pairing wines €79/pp
1 glass per course
* Beer with the cheese
Selection made by Henk
the new big boys of tomorrow
.
Sometimes wines that have

had some bottle maturation

*Since there is no glass of wine to pair with an assortment of different cheeses, we prefer a high-quality beer
If you do prefer a glass of wine, we will serve you the same as with your main course.

Please report any allergies to the person in charge

OUR MENU

BASQUE BEEF classic carpaccio escabèche of mushrooms celery, beef jelly and Parmesan cheese

SNAP BEANS
millefeuille of snap beans
rubbed with spicy soy, sour onions
guanciale and XO sauce
+ Norwegian langoustine €30

TURBOT turbot cooked in butter grilled lettuce, warm tomato, pangrattato choron sauce

OR

WILD DUCK
rosé roasted yellow beetroot and pumpkin
dauphine potatoes
duck sauce with green pepper

+*

MIRABELLE PLUMS Mirabelle plums marinated in Chartreuse Pistachio cream, verbena Sorrel sorbet

OR

CLASSIC OF THE MOMENT

OR

ASSORTIMENT OF CHEESE +20€